

Smoked Rye Wine

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **28**
- SRM **9.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Żytni | 3 kg (33.3%) | 85 % | 8 |
| Grain | Strzegom Pilzneński | 5 kg (55.6%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (5.6%) | 75 % | 45 |
| Grain | Peat Smoked Malt | 0.5 kg (5.6%) | 74 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 70 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 200 ml | Fermentum Mobile |